

Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

[manuals.plus](#) /

› [Bonsenkitchen](#) /

› [Bonsenkitchen VS3017-S1 Multi-Functional Food Vacuum Sealer Machine Instruction Manual](#)

Bonsenkitchen VS3017-S1

Bonsenkitchen VS3017-S1 Multi-Functional Food Vacuum Sealer Machine

Instruction Manual

IMPORTANT SAFEGUARDS

Please read all instructions thoroughly before using your Bonsenkitchen VS3017-S1 Vacuum Sealer Machine. Retain this manual for future reference. Failure to follow these safeguards may result in electric shock, fire, or serious injury.

- Do not immerse the appliance, power cord, or plug in water or any other liquid.
- Close supervision is necessary when the appliance is used by or near children.
- Unplug from the electrical outlet when not in use and before cleaning.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Do not use the appliance outdoors. It is designed for indoor household use only.
- Do not place the appliance on or near a hot gas or electric burner, or in a heated oven.
- Use only attachments and accessories recommended by the manufacturer.
- Do not use the appliance for purposes other than its intended use.
- Always ensure the lid is properly closed and locked before operating the vacuum sealer.
- Avoid placing the vacuum bag directly on the heating wire during sealing to prevent damage.
- Do not place the vacuum bag on top of the two side baffles.

PRODUCT OVERVIEW AND COMPONENTS

The Bonsenkitchen VS3017-S1 is a multi-functional food vacuum sealer designed to extend the freshness of your food. Below are the main components included with your purchase:



Image: The Bonsenkitchen VS3017-S1 Multi-Functional Food Vacuum Sealer Machine, showcasing its sleek design and control panel.

- Bonsenkitchen VS3017-S1 Vacuum Sealer Machine
- 1 Roll Bag (11in x 10ft)
- 5 Pre-cut Vacuum Sealer Bags (8in x 12in)
- 1 Accessory Hose
- Instruction Manual

SETUP

Initial Setup

Follow these steps to prepare your vacuum sealer for first use:

A promotional image for the Bonsenkitchen VS3017-S1. It shows the vacuum sealer machine on a white marble surface. To its right are several clear plastic bags containing vacuum-sealed food items: a salmon fillet with rosemary, a bell pepper, a tomato, a piece of meat, and some vegetables. To the left of the machine is a bunch of asparagus. The machine has a black and silver design with a control panel featuring five buttons: Seal, Vac&Seal, Pulse Vac, Accessory, and Power. The brand name 'Bonsenkitchen' is printed in red on the front panel. Below the machine, there is a green footer bar with six icons and labels: 'GlobeFish Technology' (atom icon), 'Dry Function' (drip icon), 'Pulse Vac' (hand icon), 'External Vacuum Function' (vacuum icon), 'Roll Bag Storage' (roll icon), and 'Build in Cutter' (scissors icon).

Image: A visual guide demonstrating the four initial steps for setting up the vacuum sealer and preparing a bag for operation.

1. Unpack the vacuum sealer and all included accessories from the packaging.
2. Place the appliance on a clean, flat, and stable surface in your kitchen.
3. Ensure the power cord is connected to a suitable electrical outlet (120 Volts).
4. If using a roll bag, open the lid and insert the roll into the built-in storage compartment, pulling out a length of bag material.
5. Press the 'PRESS' buttons on both sides of the machine to open the lid.
6. Prepare your vacuum bag with the food item, ensuring the open end is clean and dry.

OPERATING INSTRUCTIONS

The Bonsenkitchen VS3017-S1 offers four versatile operating modes for various food preservation needs.



Image: The vacuum sealer's control panel highlighting the four operating modes: Seal, Dry, Vac, and Accessory, with visual examples of food types suitable for each mode.

Basic Vacuum Sealing (Dry Mode)

Use this mode for non-liquid foods such as nuts, coffee beans, or dried fruits.

VAC & SEAL MODE

One-touch automatic vacuum and seal



Vac & Seal

Bonsenkitchen

Seal Vac & Seal Pulse Vac Accessory Power

Non-liquid meat

Nuts

Sausages

Coffee Bean

Image: The vacuum sealer actively sealing a bag containing a steak, illustrating the automatic vacuum and seal process for dry foods.

1. Place your dry food item into a vacuum bag, ensuring there is at least 3 inches of empty space from the top edge of the bag.
2. Open the lid of the vacuum sealer by pressing the 'PRESS' buttons on both sides.
3. Position the open end of the bag flat into the vacuum chamber, making sure it completely covers the sealing strip.
4. Close the lid firmly until both sides click and lock into place.
5. Press the 'Power' button to turn on the machine.
6. Select the 'Dry' mode. The machine will automatically vacuum the air out of the bag and then create a strong heat seal.
7. Once the process is complete, press the 'PRESS' buttons to release the lid and carefully remove your perfectly sealed bag.

Manual Vacuum Sealing (Vac Mode for Moist/Fragile Foods)

This mode allows for manual control over the vacuum process, ideal for delicate items like bread or moist foods to prevent crushing or drawing liquids.

PULSE VAC MODE

Manually control the vacuum process

Choose Pulse Vac mode for soft food and moist food

Press and hold the "Pulse Vac" button until the desired vacuum level is reached, then release the button, the machine will automatically seal. If the liquid is drawn out of the bag, press the "Seal" button again after the automatic sealing is finished for a better seal.



Marinated food



Bread



Cotton candy



Berries

Image: The vacuum sealer in action with a bag containing marinated food, demonstrating the manual control feature for delicate or moist items.

1. Prepare your food item in the vacuum bag, leaving adequate space at the top.
2. Place the open end of the bag into the vacuum chamber and close the lid, ensuring it locks.
3. Press the 'Power' button.
4. Press and hold the 'Vac' button. The machine will begin to vacuum.
5. Monitor the vacuum process closely. Release the 'Vac' button when the desired vacuum level is achieved, preventing damage to delicate items or overflow of liquids.
6. Immediately press the 'Seal' button to create a strong heat seal.
7. Once sealed, release the lid and remove the bag.

Sealing Only (Seal Mode)

This function allows you to seal bags without vacuuming, perfect for re-sealing snack bags or creating custom-sized bags from a roll.

1. Place the open end of the bag (e.g., a chip bag or one end of a custom-cut roll bag) onto the sealing strip.
2. Close the lid firmly until it clicks and locks.
3. Press the 'Power' button.
4. Press the 'Seal' button. The machine will create a heat seal without removing air.
5. Once sealed, release the lid and remove the bag.

External Vacuum (Accessory Mode)

Use the accessory hose to vacuum seal external containers like wine bottles or jars.

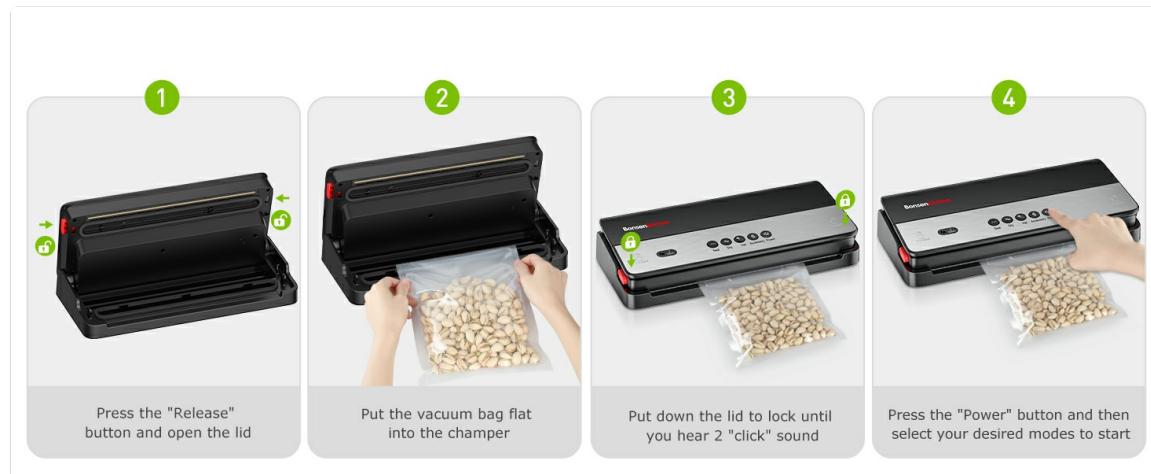


Image: A visual sequence demonstrating the connection of the accessory hose to the vacuum sealer and an external container, followed by activating the accessory mode.

1. Connect one end of the provided accessory hose to the outer port located on the left side of the vacuum sealer machine.
2. Connect the other end of the hose to the vacuum port of your external container (e.g., a vacuum-sealable jar or wine stopper).
3. Close the lid of the vacuum sealer.
4. Press the 'Power' button to turn on the machine.
5. Press the 'Accessory' button to initiate the vacuuming process for the external container.
6. The machine will stop automatically once the desired vacuum is achieved, or you can press 'Accessory' again to stop manually.
7. Carefully remove the accessory hose from both the machine and the container.

Using the Built-in Cutter and Roll Storage

The integrated cutter and roll storage allow you to create custom-sized bags quickly and efficiently.

BUILD IN CUTTER AND ROLL STORAGE

Making bag easily!

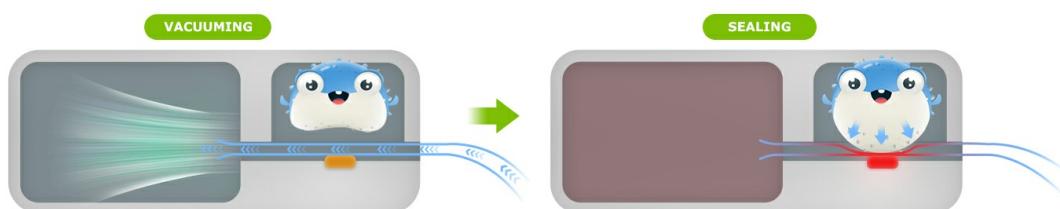
Recommended bag width \leq 11inch, length \leq 20ft,
Better use Bonsenkitchen vacuum roll bags (VB3206/
VB3207/VB3211) with specially designed for good
vacuuming and sealing effect.



Image: The vacuum sealer with its lid open, revealing the internal roll storage and the built-in cutter being used to size a vacuum bag.

GLOBEFISH TECHNOLOGY

High-Speed continuous working
Vacuum sealing 35 packs less than 15 minutes



• Vacuuming will be twice as fast with GLOBEFISH technology- when the sealing strip shrinks effectively and the bag's airway remains unobstructed.

• Vacuuming will be twice as fast with GLOBEFISH technology-when the sealing strip is properly shrunk and the bag's airway is clear.

Image: A step-by-step visual guide on how to utilize the built-in cutter and roll storage to create custom-sized vacuum bags.

1. Open the lid of the vacuum sealer.
2. Pull out the desired length of bag material from the roll stored within the compartment.
3. Slide the integrated cutter from left to right across the bag material to cut it to your preferred size.
4. You can then use the 'Seal' mode to seal one end of the newly cut bag, creating a custom-sized

bag ready for use.

Product Demonstration Video

Your browser does not support the video tag.

Video: An official product demonstration by Mrbon US, showcasing the Bonsenkitchen Vacuum Sealer Machine in operation, including various sealing functions.

MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and optimal performance of your vacuum sealer.

- Always unplug the appliance from the electrical outlet before cleaning.
- Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or solvents.
- Regularly clean the vacuum chamber and the sealing strip to prevent food residue buildup, which can affect sealing performance. Use a damp cloth and mild soap if necessary, then wipe dry.
- Ensure all parts, especially the sealing strip and gaskets, are completely dry before closing the lid or storing the appliance.
- Store the vacuum sealer in a cool, dry place with the lid unlatched to prevent compression of the foam gaskets, which can prolong their lifespan.

TROUBLESHOOTING

If you encounter any issues with your Bonsenkitchen VS3017-S1, refer to the following table for common problems and solutions:

Problem	Possible Cause	Solution
Machine does not turn on.	Power cord not properly connected; Lid not fully closed/locked.	Ensure the power cord is securely plugged into an outlet. Close the lid firmly until both sides click and lock.
Bag is not vacuuming properly.	Bag opening not correctly placed; Wrinkles/creases in bag; Bag type unsuitable; Gaskets dirty/damaged.	Ensure the open end of the bag is fully inside the vacuum chamber and flat over the sealing strip. Smooth out any wrinkles. Use textured vacuum sealer bags. Clean or replace gaskets if damaged.
Bag is not sealing.	Sealing strip dirty/wet; Machine overheated; Incorrect bag placement.	Clean and dry the sealing strip. Allow the machine to cool down for 20-30 seconds between seals if used continuously. Reposition the bag correctly over the sealing strip.

Problem	Possible Cause	Solution
Air leaks into bag after sealing.	Incomplete seal; Puncture in bag; Moisture/food residue on seal area.	Re-seal the bag, ensuring no wrinkles. Inspect the bag for any small holes and use a new bag if found. Ensure the sealing area is completely clean and dry before sealing.

SPECIFICATIONS

Technical specifications for the Bonsenkitchen VS3017-S1 Vacuum Sealer Machine:

Feature	Detail
Brand	Bonsenkitchen
Model Number	VS3017-S1
Color	Black
Product Dimensions	15.42" L x 6.98" W x 2.92" H
Power Source	AC
Operation Mode	Semi-Automatic
Wattage	135 watts
Voltage	120 Volts
Item Weight	4.38 pounds

WARRANTY AND SUPPORT

For detailed warranty information, please refer to the warranty card included with your product packaging or visit the official Bonsenkitchen website. Keep your purchase receipt as proof of purchase for any warranty claims.

For technical support, troubleshooting assistance beyond this manual, or to inquire about replacement parts, please contact Bonsenkitchen customer service through their official website or the contact information provided in your product documentation.

You can visit the [Bonsenkitchen Store on Amazon](#) for more products and information.